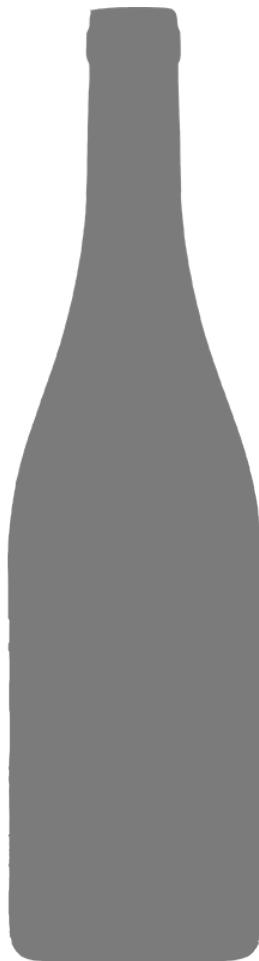


DOMAINE LES ENFANTS SAUVAGES

L'ENFANT SAUVAGE

Roussillon , France



Availability Private import

Human Carolin et Nikolaus Bantlin

Millésime 2015

Appellation IGP Côtes Catalanes

Sols Clay Limestone

Altitude Des Vignes 150 meters above sea level

Orientation Plaine

Cépages 40% Carignan noir 35%Grenache noir 25% Mourvèdre

Viticulture Biodynamic

Palissage Gobelet

Pi/Hect 3 265-5 000 ft/ha

HI/Hect 20 hl/ha

Vendanges Hand harvested

Vinification Half of clusters destemmed and not crushed, half whole bunches, in vat in "mille feuilles" then regular sprinkle of the cap, 2 - 3 pigeages on feet, short maceration of 7 days

Levures Indigenous

Élevage On fines lees for 9 months in concrete tanks

Volume D'alcool 13.5% alc./vol.

Sulfites 13mg/l

Sucré Résiduel Moins de 1 g/l

Acidité Totale 4.12 g/l

Color Deep red with a purple hue

Degustation Aromas of red fruits and scrubland dominated by rosemary and thyme. The tannins are silky and coat the fresh finish

Temperature Of 16°C

Service

BOIRES